



OULTON HALL
Yorkshire

Ouverture du Caveau

Friday 27th March 2020

Welcome Reception

Chef's selection of canapés

Champagne, Moët & Chandon Brut Impérial

Starter

Smoked halibut, langoustine, crispy capers, yuzu dressing

Laroche Chablis Premier Cru 'Les Vaudevey', Chablis, France, 2018

Main

Rare breed pork fillet & pressed shoulder, heritage carrot, kale, Anna potato, chicken jus

M. Chapoutier, Bila-Haut, Côtes du Roussillon Villages 'Occultum Lapidem', France 2017

Dessert

Poached pear & nougatine layered cream, strawberry & balsamic syrup

Champagne, Ruinart Rosé

Coffee and truffles



If you have any concerns regarding food allergens, please ask a member of our team and you will be provided with detailed information on each dish.